

CONTENTS

FOREWORD

PART I: THE TASTE

- The Quest Begins: Espresso Exodus
- My First *God in My Espresso Cup* Experience
- My First Espresso Bar
- Viva the Espresso Training Revolution
- Coffee to Espresso Evolution

PART II: THE GROWER

- Cup of Excellence®: Growers of the Future
- Altitude Versus Latitude
- Mountain Top® Coffee Estate
- Growers and Roasters Dance Together
- Processing Like a Winemaker
- The Essential Agronomist
- The Sweet Kiss of Long Ripening
- World Taste Preferences

PART III: THE ROASTER

- Arabica Versus Robusta
- Crema is Only Cream?
- Roast Profiling
- Blending: The Fun of the Alchemist
- Decaf that Tastes Too Good: SWISS WATER® Decaf
- Roasting Speed: Which Way Did He Go?
- Body Without Too Much Bitterness
- Espresso Tasting for Smarties

PART IV: THE BARISTA

- New Breed Barista
- More Data Free Observations
- Extraction Times
- Crema... Again
- Water: The Great Elixir Base
- Grinding: Unlocking the Coffee Genie
- To Refrigerate or Not to Refrigerate
- Rage and The Machine
- How to Become a World Barista Champion
- Conclusion: How to Make an Espresso Coffee